



relish catering
and merriment

913.563.5776 | relishkc.com

breakfast

breakfast platters

Six guest minimum order. 48 hours requested for delivery.

city...\$5 per person

Assorted bagels, breakfast breads, danishes, muffins and scones. Served with butter, cream cheese and preserves

state...\$7 per person

Assorted bagels, breakfast breads, danishes, muffins and scones and orange juice. Served with butter, cream cheese and preserves

country...\$9 per person

Assorted bagels, breakfast breads, danishes, muffins and scones, fresh fruit and orange juice. Served with butter, cream cheese and preserves

continental...\$11 per person

Assorted bagels, breakfast breads, danishes, muffins and scones, orange juice, fresh fruit and fresh brewed coffee. Served with butter, cream cheese and preserves

english tea basket...\$180 medium (11-15 guests) | \$240 large (16-25 guests)

Smoked salmon and herb chevre on rye. Chicken salad on whole wheat. Cucumber with fresh dill cream cheese on sourdough. Egg salad and arugula on multi-grain. Ham and cheddar on brioche. Served with Stilton Blue and Barber's cheddar, garnished with grapes, fresh berries and dried fruit

relish signature fruit basket...\$50 small (5-10 guests) | \$75 med. (11-15 guests) | \$95 large (16-25 guests)

Sliced melons, pineapple, kiwi, grapes and fresh seasonal berries with honey almond yogurt dipping sauce

atlantic salmon platter...\$85 small (5-10 guests) | \$125 med. (11-15 guests) | \$215 large (16-25 guests)

Assorted fresh baked bagels with capers, chopped egg, herb chevre, sweet red onions and tomatoes

daily baked breakfast breads

Plattered or boxed. Served with cream cheese, butter and preserves.

almond croissants...\$48 per dozen

assorted bagels...\$18 per dozen

assorted muffins...\$36 per dozen

fruit danishes...\$46 per dozen

cheese danishes...\$48 per dozen

cinnamon rolls...\$48 per dozen

pain au chocolate...\$48 per dozen

glorious morning coffee cake
(sliced or whole loaf)...\$6 each

banana walnut bread
(sliced or whole loaf)...\$6 each

traditional croissants...\$48 per dozen

traditional, candied orange, cinnamon
or cranberry scones...\$36 per dozen

breakfast

a la carte breakfast

Six guest minimum order. 48 hours requested for delivery.

breakfast bagel...\$10 each

Atlantic salmon, capers, cucumber, herb chevre, tomatoes and sweet red onions

breakfast panini...\$8 each

Cheddar cheese, thick slab bacon, tomato, eggs and spinach on grilled Rosemary olive oil hearth baked bread

cheddar and herb biscuit with ham...\$7 each

House-baked cheddar and herb biscuit served with ham and accompanied by apricot mustard

biscuits and gravy...\$7 each

Creamy sausage gravy and fresh-baked buttermilk biscuits

ham and cheese croissant...\$8 each

Flaky, buttery croissant filled with ham, fontina and fig jam

chorizo burrito...\$7 each

Chorizo sausage, scrambled eggs, pepper Jack cheese, grilled peppers, roasted potatoes and sweet red onions; rolled in a flour tortilla. Served with sour cream and house-made salsa

griddle selections...\$6 each

- Belgian waffles
- Pancakes
- Thick sliced raisin challah French toast

deep dish quiche...\$45 (8-10 guests)

- Provolone, fontina, mozzarella, and parmesan with roasted red peppers and crimini mushrooms
- Artichoke hearts, baby spinach, feta and grilled asparagus
- Broccoli, cheddar and ham
- Bacon, sweet red onions and Swiss cheese
- Personalize your quiche with additions from our frittata and omelet menu

egg casserole...\$50 (10 guests) | \$95 (20 guests)

Layered with bacon, cheese, bell peppers and onions

fresh fruit salad...\$4 per person

granola, fresh berries and yogurt parfait...\$6 each

breakfast

a la carte breakfast

individual frittata or omelets...\$8 each

- Provolone, fontina, mozzarella, and parmesan with roasted red peppers and crimini mushrooms
- Artichoke hearts, baby spinach, feta and grilled asparagus
- Broccoli, cheddar and ham
- Bacon, sweet red onions and Swiss cheese
- Personalize your quiche with additions from our frittata and omelet menu

roasted potatoes...\$4 per person

Grilled peppers and sweet red onions

oatmeal with warm berry compote...\$6 per person

breakfast accompaniments

bistro filet...\$6 each
thick sliced ham...\$6 each

breakfast sausage...\$6 each
thick slab bacon...\$6 each

boxed breakfasts

\$14 each. Six guest minimum order. 48 hours requested for delivery.

All boxed breakfast selections are served with fresh fruit and premium orange juice or coffee service.

breakfast bagel

Atlantic salmon, capers, cucumbers, herb chevre, tomatoes and sweet red onions

breakfast panini

Cheddar cheese, thick slab bacon, tomato, eggs and spinach on grilled Rosemary olive oil hearth baked bread

cheddar and herb biscuit with ham

House baked cheddar and herb biscuit served with ham

biscuits and gravy

Creamy sausage gravy and fresh-baked buttermilk biscuits

chorizo burrito

Chorizo sausage, scrambled eggs, peppers Jack cheese, grilled peppers, roasted potatoes and sweet red onion; rolled in a flour tortilla. Served with sour cream and house made salsa

ham and cheese croissant

Flaky, buttery croissant filled with ham, fontina and fig jam

breakfast

breakfast service

Ten guest minimum order. One week notice required.

Please inquire for pricing. Quotes will include chef/server, equipment rental and 20% gratuity.

eggs benedict station

Fresh poached eggs served with your choice or combination of bistro filet, Canadian bacon, crab cakes or smoked salmon with our signature green chili cilantro béarnaise, hollandaise and toasted English muffin

personalized breakfast buffet

Allow our Catering Department to create your personalized breakfast buffet from our a la carte selections

frittata or omelet station

Invite our chef to create personalized frittatas or omelets with your choice of fresh eggs, egg substitute or egg whites; filled with an assortment of breakfast meats, cheeses and vegetables

frittata or omelet station additions

artichoke hearts
baby spinach
broccoli
grilled asparagus
grilled peppers
mushroom blend
roasted potatoes
sweet red onions

tomatoes
cheddar
feta
herb chevre
pepper Jack
mozzarella
Swiss
bistro filet

breakfast sausage
Italian sausage
ham
thick slab bacon
lobster
lump crab meat
Atlantic salmon
shrimp

coffee and tea

parisi coffee, regular or decaffeinated...\$4 per person

orange juice...\$8 half gallon

nantucket nectar assorted bottled juices...\$4 per person

harney & sons black green and herbal teas...\$4 per person

lunch buffet

lunch buffet selections

Six guest minimum order. 48 hours requested for delivery.

Personnel and equipment rental may require additional notice.

Selections do not include price of chef, server, rentals, tax or 20% gratuity when applicable.

relish pasta buffet...\$15 per person

Create your personalized lunch buffet from our pasta selections. Your pasta selection is served with your choice of salad from our Boxed Lunch Salad selections, garlic bread and a platter of assorted cookies, brownies and fruit bars

- Fusilli, artichoke hearts, grilled asparagus and red peppers in a garlic cream sauce
- Penne, sundried tomato, capers, olives and basil in marinara
- Relish signature six-cheese macaroni and cheese
- Orecchiette, broccoli, cherry tomatoes and basil pesto
- Meat lasagna
- Vegetable lasagna

relish salad buffet...\$17 per person

Your choice of chicken salad with any green salad from our Boxed Lunch Salad Selections, rolls with butter, a Relish Signature Fruit Basket and a platter of assorted cookies, brownies and fruit bars

- Waldorf salad with toasted pecans
- Curry chicken with toasted coconut
- Asian chicken salad with sesame ginger glaze
- Creamy tarragon chicken salad with fresh peas
- Grilled chicken salad with fresh avocados
- Honey-lime chicken with toasted almonds
- Mediterranean chicken salad with feta cheese & kalamata olives

downtown sandwich platter...\$14 per person

Assorted sandwiches, your choice of one accompaniment salad (fruit salad, green salad, pasta salad, potato salad) and a platter of assorted cookies, brownies and fruit bars

waldo sandwich platter...\$16 per person

Assorted sandwiches, your choice of two accompaniment salads (fruit salad, green salad, pasta salad, potato salad) and a platter of assorted cookies, brownies and fruit bars

plaza sandwich platter...\$18 per person

Assorted sandwiches, your choice of three accompaniment salads (fruit salad, green salad, pasta salad, potato salad) and a platter of assorted cookies, brownies and fruit bars

relish delicatessen platter...\$17 per person

Assorted freshly baked Farm To Market rolls stuffed with ham, roast beef and turkey; a sandwich accompaniment tray, stone ground mustard, horseradish cream and chipotle mayonnaise. Served with your choice of side salad and a platter of assorted cookies, brownies and fruit bars

boardroom buffet selections

*Six guest minimum order. 48 hours requested for delivery.
Accompanied by your choice of salad from our Boxed Lunch Salad Selections,
a dinner roll with butter and a platter of brownies, cookies and fruit bars.*

chablis poached salmon...\$20 per person

Chablis poached salmon, orecchiette pasta with cucumber cream, peas and tarragon

chesapeake bay crab cake...\$20 per person

Chesapeake Bay crab cakes, baby red potatoes, peas, corn and grilled asparagus

grilled ancho chicken...\$20 per person

Grilled chicken breast with ancho chili, green onions, crispy tortillas, avocado, lime and creamy Santa Fe dressing. Accompanied by baby spinach topped with grilled peppers and lemon oil

grilled chili-lime prawn...\$20 per person

Chili - lime prawns on chopped romaine with Vietnamese noodle salad

grilled flank steak with rosemary...\$20 per person

Grilled flank steak with rosemary, roasted garlic, shaved parmesan on a bed of spring mix with baby red potatoes, roasted tomatoes and caramelized onions

herb-grilled chicken breast...\$20 per person

Fresh herb-grilled breast of chicken on spring mix with red wine vinaigrette, dried cherries, candied walnut pieces and curried couscous

seared ahi tuna nicoise salad...\$20 per person

Seared ahi tuna with Yukon gold potatoes, haricot vert, kalamata olives, tomatoes, hardboiled eggs, and shaved red onions drizzled with Dijon vinaigrette

boxed lunches

sandwiches

\$12 each. Six guest minimum order. 48 hours requested for delivery.

All sandwich box lunches are served on fresh baked or Farm To Market Hearth Baked Breads served with a bag of kettle cooked potato chips, baked dessert and a complimentary Pepsi beverage.

3 little pigs

Sliced pork, smoked ham and bacon lightly glazed with chipotle BBQ sauce, cilantro and house made pickles, served on butter-seared Pullman white bread

country club

Smoked ham, turkey, provolone and cheddar cheeses stacked with bacon, tomato, lettuce and fresh herb aioli on Pullman white bread

grilled mediterranean vegetable wrap

Grilled zucchini, bell peppers, mushrooms and Roma tomatoes, traditional garlic-lemon hummus, kalamata olives and feta cheese in a garden-fresh tortilla

italian hero

Shaved pepperoni, salami and ham with provolone cheese, mixed greens, tomatoes, shaved red onions, and Italian herbs on freshly baked French baguette, served with red cherry pepper aioli

new yorker

Corned beef and turkey piled high and served on butter-seared New York rye bread, served with caraway-infused Thousand Island dressing and creamy cole slaw

roast beef and smoked gouda

Arugula, shaved red onion, tomatoes and honey mustard on New York rye bread

southwest chicken & avocado wrap

Spicy grilled chicken, avocado, bell peppers, Cheddar-Jack cheese, bacon, tomatoes and cilantro, wrapped in our chipotle tortilla, served with chipotle aioli

mediterranean tuna salad

Tuna with red onions, capers, mixed greens, tomato, house-made pickles and Dijon mustard on multi-grain wheat bread

turkey caprese

Thinly sliced turkey layered with smoked mozzarella cheese, sliced tomatoes and arugula, served with basil pesto aioli on a ciabatta roll

veggie stack

Thinly sliced raw zucchini, bell peppers, red onions, and vine-ripened tomatoes layered with Fontina cheese, fresh avocado and alfalfa sprouts, topped with a dill cream cheese schmear and served on freshly baked multi-grain wheat bread

waldorf chicken salad

Grilled chicken, crunchy apples, grapes, golden raisins and mayonnaise with spring mix on croissant

additional items

pasta salad...\$3

red-skin potato salad...\$3

fresh fruit...\$3

sub any item above in place of chips...\$2

boxed lunches

salads

\$12 each. Six guest minimum order. 48 hours requested for delivery.
All salad box lunches are served with a Farm To Market Hearth Baked Roll,
baked dessert and a complimentary Pepsi beverage

caesar salad

Romaine hearts with Caesar dressing, croutons and Parmesan cheese

cranberry walnut salad

Fresh spring greens topped with toasted walnuts, sun-dried cranberries, dried apricot and goat cheese with our champagne vinaigrette

strawberry spinach salad

Fresh baby spinach topped with red onions, candied pecans and fresh strawberries, paired with our strawberry poppy seed vinaigrette

relish house salad

Mixed greens with carrots, cucumbers, onions, cheese, croutons and balsamic vinaigrette

napa chopped salad

Mixed greens with diced cauliflower, broccoli, tomatoes, carrots, bacon, egg whites, Maytag blue cheese, avocado and whole-grain mustard vinaigrette

vegetarian salad nicoise

Mixed greens, artichoke hearts, blanched haricot verts, new potatoes, chopped egg, kalamata olives, roasted red peppers, tomatoes and Dijon vinaigrette

salad toppings

grilled chicken...\$3

grilled salmon...\$5

grilled flank steak...\$6

boiled shrimp...\$6

starters

dips

48 hours requested for delivery. Serves 16 - 25 people.

black olive tapenade and red pepper curl toasts...\$55

Kalamata olives, rosemary, garlic and roasted red peppers

white bean puree, spinach and sun-dried tomato...\$55

Cannellini beans, baby spinach and sun-dried tomatoes served with crostinis

goat cheese terrine...\$60

Cased with pecan pieces, served with Lavosh crackers and crostinis

traditional lemon garlic hummus...\$45

Kalamata olives, preserved lemons, feta and grilled pita

roasted red pepper hummus...\$55

Kalamata olives, roasted red peppers, feta and grilled pita

chips and spicy salsa...\$45

Multi-colored tortilla chips

spinach and artichoke dip...\$45

Creamy cheese, spinach and artichokes served with multi-colored tortilla chips

buffalo chicken dip...\$65

Cream cheese, hot sauce, shredded chicken, blended together and served with multi-colored tortilla chips

pretzel bites...\$55

Bite size pretzels served with cheese fondue

crab rangoon dip...\$75

With crispy wontons

cheese boards

48 hours requested for delivery.

Complimented with sliced Farm to Market baguettes, walnut raisin hearth breads and table crackers.

english cheese board...\$90 medium (10-15 guests) | \$150 large (16-25 guests)

Selection of farmhouse styled cheeses including Stilton, Cotswold, Shropshire and authentic English cheddars with red seedless grapes, fresh berries, dried fruit and walnuts

french cheese board...\$85 medium (10-15 guests) | \$140 large (16-25 guests)

Varied assortment of French cheeses, including soft-ripened Brie, bleu, goat and cow's milk cheeses with red seedless grapes, fresh berries, dried fruit and walnuts

italian cheese board...\$95 medium (10-15 guests) | \$150 large (16-25 guests)

Selection of dry aged and creamy soft Italian cheeses, such as Gorgonzola, mozzarella and aged provolone with olives, grilled vegetables, red seedless grapes, fresh berries, dried fruit and walnuts

spanish cheese board...\$90 medium (10-15 guests) | \$150 large (16-25 guests)

Assortment of popular Spanish cheeses such as Manchego, Drunken Goat, Cabrales and Mahon with red seedless grapes, fresh berries, dried fruit and walnuts

traditional cheese board...\$75 medium (10-15 guests) | \$130 large (16-25 guests)

Domestic and imported cheddar, Swiss, Gouda and Havarti with red seedless grapes, fresh berries, dried fruit and walnuts

california cheese board...\$75 medium (10-15 guests) | \$130 large (16-25 guests)

California's best, such as Point Reyes Blue, Rumiano Dry Jack, Marin French Triple Cream Brie with red seedless grapes, fresh berries, dried fruit and walnuts

midwestern cheese board...\$95 medium (10-15 guests) | \$150 large (16-25 guests)

wonderful assortment of local creameries such as Green Dirt Farm, Flory's Truckle, Cottonwood River and Prairie Breeze with red seedless grapes, fresh berries, dried fruit and walnuts

**we would love to help you to select the perfect pairings for you for your event!
please inquire for details.**

hors d'oeuvre platters

48 hours requested for delivery.

antipasto...\$135 medium (10-15 guests) | \$240 large (16-25 guests)

Selection of imported Italian meats with fresh mozzarella, roasted red peppers, wood grilled vegetables, marinated long stemmed artichokes and mixed olives. Accompanied by Farm To Market hearth baked Italian breads and whole-grain mustard

relish delicatessen sampler...\$95 medium (10-15 guests) | \$170 large (16-25 guests)

Sliced ham, turkey and roast beef with cornichons and imported olives. Served with an accompaniment tray, chipotle mayonnaise, whole-grain mustard, horseradish cream and a basket of Farm To Market fresh baked rolls

english pub sandwich and cheese...\$180 medium (10-15 guests) | \$240 large (16-25 guests)

Smoked salmon and herb chevre on rye. Chicken salad on multi-grain. Cucumber with fresh dill cream cheese on sourdough. Egg salad and arugula on multi-grain. Ham and cheddar on brioche. Served with Stilton bleu and Cotswold's cheddar, red seedless grapes, fresh berries and dried fruit

fresh vegetable crudite...\$45 small (5-10 guests) \$70 medium (10-15 guests) | \$90 large (16-25 guests)

Medley of zucchini, yellow squash, asparagus, broccoli, cauliflower, cherry tomatoes, baby carrots, multi-colored peppers and haricot vert with traditional garlic-lemon hummus

charcuterie...\$110 medium (10-15 guests) | \$200 large (16-25 guests)

A selection of pates and terrines, imported cured sausages and ham with cornichons, olives, whole grain mustard, Dijon mustard and Farm To Market hearth baked breads

shrimp cocktail...\$100 medium (10-15 guests) | \$180 large (16-25 guests)

Choose either our perfectly poached large shrimp with house-made cocktail sauce or our grilled shrimp with red chili lime sauce

wood-grilled vegetables...\$45 small (5-10 guests) \$70 medium (10-15 guests) | \$90 large (16-25 guests)

Zucchini, yellow squash, red onions, bell peppers, portobello, Brussels sprouts and asparagus with basil pesto aioli

wood-grilled beef tenderloin...\$195 medium (10-15 guests) | \$290 large (16-25 guests)

Herb-crusted beef tenderloin seared medium rare and thinly sliced with horseradish cream, red onion marmalade and assorted Farm To Market fresh baked rolls

mediterranean satay and dips...\$100 medium (10-15 guests) | \$175 large (16-25 guests)

Turkish grilled chicken and curried beef satay, dolmas, assorted olives, grilled eggplant, hummus, baba ghanoush and raita with grilled pita

pacific rim satay...\$100 medium (10-15 guests) | \$175 large (16-25 guests)

Szechuan shrimp satay, Thai red curry chicken satay, Vietnamese beef satay, vegetable spring rolls, gingered carrots and soy-scalion dipping sauce

atlantic salmon platter...\$85 small (5-10 guests) \$125 medium (10-15 guests) | \$220 large (16-25 guests)

With chopped eggs, capers, crème fraiche, diced red onions, crackers, sliced baguette and New York rye

starters

hors d'oeuvre platters continued

southwest satay and dips...\$100 medium (10-15 guests) | \$175 large (16-25 guests)

Ancho-rubbed chicken satay and fajita beef satay with cilantro, grilled red and yellow peppers, black bean and roasted corn salsa, salsa fresco and fresh guacamole accompanied by corn tortilla chips

relish signature fruit basket...\$50 small (5-10 guests) \$75 med. (10-15 guests) | \$95 large (16-25 guests)

Sliced melons, pineapple, kiwi, red seedless grapes and fresh berries with honey almond yogurt dipping sauce

passed hors d'oeuvres

One dozen minimum order per item. 48 hours requested for delivery.

vegetarian

truffle mac and cheese croquettes...\$30

new potatoes with bacon, cheddar, sour cream and chives...\$30

crispy phyllo stuffed with spinach and feta...\$25

crostini with goat cheese and assorted tapenades...\$26

figs stuffed with blue cheese and walnuts...\$30

house-made assorted flatbreads...\$26

mozzarella, tomato and sweet basil on crostini...\$25

tuscan olive tapenade on crostini...\$20

vegetable spring rolls with sweet chili sauce...\$36

poultry

chicken sliders...\$25

asian chicken salad canapes...\$30

southwest chicken cups...\$25

chicken satay with vietnamese chili glaze...\$30

chicken quesadilla with salsa verde...\$30

thai chicken satay with peanut sauce...\$30

starters

passed hors d'oeuvres continued

seafood

- bacon-wrapped ginger soy scallops...\$40
- crab salad and avocado toast...\$40
- crab stuffed artichoke hearts...\$40
- grilled shrimp and asparagus wrapped with prosciutto...\$40
- petite crab cakes with chipotle remoulade...\$24
- raw tuna and cucumber with wasabi caviar and siracha aioli...\$45
- smoked salmon and dill mascarpone toasts...\$30
- seafood salad in endive...\$40
- shrimp satay with spicy sweet vietnamese glaze...\$40
- spicy bloody mary shrimp ceviche shooter...\$40

meat

- kielbasa sausage canapes...\$30
- beef sliders...\$25
- italian sausage and provolone stuffed mushrooms...\$65
- pork pot stickers...\$25
- all beef hot dog sliders on pretzel roll...\$30
- beef tenderloin with red onion marmalade and bleu cheese on crostini...\$40
- bbq meatball lollipops...\$20
- lamb meatballs with feta, red onions, tzatziki and mint...\$40
- pulled bbq pork on mini brioche with jalapeno cole slaw...\$30
- teriyaki beef satay with red thai chili peanut sauce...\$40

dinner

dinner buffet selections

Six guest minimum order. 48 hours requested for delivery.

Personnel and equipment rental may require additional notice.

Selections do not include price of chef, server, rentals, tax or 20% gratuity when applicable.

Prices are for 6 ounce portions unless otherwise specified.

beef and pork

beef brisket...\$12 per person

Tomatoes and onions

wood-grilled pork tenderloin...\$16 per person

Sweet yellow onions, green apples and raisin chutney

roasted bone-in pork loin...\$15 per person

Blackberry-sage reduction

braised beef short ribs...\$18 per person

Chipotle bbq glaze

8 oz wood-grilled beef tenderloin...\$30 per person

Wild mushroom-port compote

12 oz wood-grilled double cut pork chop...\$16 per person

Apricot mustard glaze

12 oz wood-grilled five spice rubbed kansas city strip...\$25 per person

12 oz herb crusted prime rib...\$20 per person

poultry

chicken breast...\$13 per person

Sautéed with rosemary, tomatoes and olive provençal sauce

seared chipotle bayou chicken breast...\$13 per person

Pomegranate-orange glaze

wood-grilled chicken breast...\$13 per person

Ancho chilies, green onions and lime

home-style chicken pot pie...\$13 per person

Buttery, flakey pastry filled with chicken, potatoes and veggies

dinner

dinner buffet selections continued

honey-almond glazed chicken breast...\$13 per person

chicken picatta...\$13 per person

Lemons and capers

roasted half chicken...\$15 per person

Green apples and pear glaze

fish and seafood

chardonnay poached salmon...\$16 per person

Dill and cucumber cream

chipotle and garlic marinated sea bass...\$30 per person

jumbo crab cakes (2)...\$24 per person

Chipotle remoulade

wood-grilled shrimp...\$16 per person

Chili and lime

wood-grilled diver scallop skewers (4)...\$24 per person

Orange-chili chutney

wood-grilled swordfish...\$20 per person

Olives and tomatoes

sesame encrusted ahi tuna...\$25 per person

Seared rare with ginger and wasabi

polenta crusted salmon...\$16 per person

San marzano tomatoes

seafood salad...\$33 per pound

Lobster, shrimp and crab

lobster mac and cheese...\$10 per person

lobster risotto...\$10 per person

accompaniments

accompaniments

Six guest minimum order. 48 hours requested for delivery.
\$4 per person, unless otherwise specified.

grains and beans

cannellini bean with grilled fennel and wild mushroom

curried couscous with almonds and cranberries

edamame salad

golden jewel salad with sun-dried tomatoes, apricots and figs

mediterranean black barley with olives, sun-dried tomatoes and pine nuts

quinoa with toasted pumpkin seeds and dried cranberries

yellow curried chickpeas with cauliflower and kalamata olives

pasta

six-cheese macaroni and cheese

fusilli, artichoke hearts, grilled asparagus and red peppers in garlic cream sauce

orecchiette, broccoli, grape tomatoes and basil pesto

penne, sun-dried tomatoes, capers, olives and basil in marinara

truffle macaroni and cheese

vietnamese noodle salad

wild mushroom risotto

accompaniments

accompaniments continued

potatoes

baby red potatoes with peas, corn, grilled asparagus and dijon

balsamic-glazed sweet potatoes and grilled fennel

lobster-infused mashed potatoes (\$6 per person)

mashed sweet potatoes with maple and pecans

roasted yukon potatoes with onions and kalamata olives

red skin potato salad

vegetables

antipasto mushrooms

bleu cheese cole slaw

cucumbers, red onions, red peppers and feta

grilled asparagus with lemon zest and roasted red peppers (\$6 per person)

grilled seasonal vegetables

haricot vert with shallots and bacon

roasted baby carrots with leeks and wild mushrooms

roasted beets with arugula and orange-ginger vinaigrette

roasted butternut squash with crispy sage

whipped cauliflower

desserts

desserts

48 hours requested for delivery.

assorted dessert platter...\$40 medium (10-15 guests) | \$70 large (16-25 guests)

Cookies, brownies and fruit bars

baby cakes...\$36 per dozen

miniature cannolis and eclairs...\$48 per dozen

cupcakes...\$48 per dozen

french macarons...\$30 per dozen

hand-dipped chocolate strawberries...\$36 per dozen

Dark chocolate with white chocolate drizzle

individual desserts...\$6 each

Cake slices, tarts and fruit bars

5 inch girlfriend cakes...\$30 each (3-4 guests)

9 inch cakes...\$48 each (8-10 guests)

24 Carrot Gold

Chocolate Butter Cream

Chocolate Peanut Butter

Chocoalte Raspberry Layer

Classic White Wedding

Coconut Key Lime

Flourless Chocolate Torte

German Chocolate Cake

Kahlua and Cream

Lemon Layer

New York Cheesecake

Pink Champagne

Red Velvet with Cream Cheese Icing

Strawberry Layer

Tiramisu

miniature tarts...\$36 per dozen

5 inch tarts...\$6 each

9 inch tarts...\$48 each (3-4 guests)

Dark Horse Distillery Bourbon Pecan

Fresh Fruit Vanilla Cream

Lemon and Lavender with Blueberries

Key Lime with Raspberries